



Alessia's Off-Site Catering Menu

*We serve items that are cooked to order. The consumption of undercooked beef, poultry, or seafood may increase your risk of foodborne illness.

INSALATA (SERVES 15-18)

INSALATA CONTADINA

Romaine and field greens topped with fresh tomatoes, mixed with basil & garlic in a Red Wine Vinaigrette.

Full Pan: \$70.00 | Half Pan: \$35.00

INSALATA GORGONZOLA

Fresh romaine and roma tomatoes tossed with balsamic vinaigrette then topped with gorgonzola cheese and pancetta.

Full Pan: \$100.00 | Half Pan: \$50.00

INSALATA CAESAR

Fresh romaine lettuce, croutons, tossed with a traditional creamy Caesar dressing topped with fresh parmesan cheese.

Full Pan: \$100.00 | Half Pan: \$50.00

CAPRESE

Sliced tomatoes, fresh mozzarella, basil, & olive oil.

Full Pan: \$100.00 | Half Pan: \$50.00

ANTIPASTI (SERVES 30)

ANTIPASTI MISTO

Assortment of sliced Italian meats and cheeses

Full Pan: \$135.00 | Half Pan: \$70

BRUSCHETTA

Grilled bread served with fresh tomato, basil and garlic (served separately)

Full Pan: \$90.00 | Half Pan: \$45.00

PEPATA DI COZZE

Mussels sautéed with garlic, butter and white wine.

Full Pan: \$105.00 | Half Pan: \$55

MEATBALLS

Meatballs served in our homemade pomodoro basilico sauce.

Full Pan: \$75.00 | Half Pan: \$50

PASTA (SERVES 15)

(Choice of Penne or Fettuccine)

POMODORO BASILICO

Tomato, basil, garlic & parmesan.

Full Pan: \$160.00 | Half Pan: \$80.00

ALFREDO

A wonderful creamy parmesan cheese sauce made from scratch.

Full Pan: \$200.00 | Half Pan: \$100.00

PESTO

Olive oil, fresh basil, garlic, & parmesan.

Full Pan: \$200.00 | Half Pan: \$100.00

STRANGOLA

Homemade Italian sausage sautéed with onions, paprika, button mushrooms with parmesan.

Full Pan: \$225.00 | Half Pan: \$115

PRIMAVERA

Onions, garlic, seasonal vegetables & herbs in a red or pink sauce.

Full Pan: \$225.00 | Half Pan: \$115

BOLOGNESE

Ground beef, carrots, celery, onions in a tomato sauce with parmesan.

Full Pan: \$225.00 | Half Pan: \$115

MEATBALLS

Meatballs served in our homemade pomodoro sauce.

Full Pan: \$225.00 | Half Pan: \$115

SCAMPI

Shrimp sautéed in olive oil, garlic, butter and lemon.

Full Pan: \$300.00 | Half Pan: \$150.00

RAVIOLI (SERVES 15)

CHEESE RAVIOLI

Cheese filled ravioli with basil parmesan and garlic in a red sauce.

Full Pan: \$170.00 | Half Pan: \$85.00

SPINACH RAVIOLI

Ravioli filled with spinach and garlic served in a creamy sage, parmesan and bechamel sauce.

Full Pan: \$225.00 | Half Pan: \$115

PORTABELLO MUSHROOM RAVIOLI

Portabello mushroom stuffed raviolis sautéed with mushrooms in a garlic cream sauce with fresh parmesan.

Full Pan: \$260.00 | Half Pan: \$130.00

LOBSTER RAVIOLI

Lobster ravioli served in a pink sauce.

Full Pan: \$260.00 | Half Pan: \$130.00

POLLO (CHICKEN)

POLLO MARSALA

Chicken breast sautéed with onions and mushrooms in a marsala wine sauce.

Full Pan: \$230.00 | Half Pan: \$115.00

POLLO PICCATA

Chicken breast sautéed with capers, mushrooms, white wine, lemon and touch of bechamel.

Full Pan: \$230.00 | Half Pan: \$115.00

POLLO PARMIGIANO

Breaded chicken breast, pomodoro sauce topped with melted mozzarella.

Full Pan: \$240.00 | Half Pan: \$125.00

FRUTTI DI MARE (SEAFOOD)

SALMON FILET

Fresh filet of salmon sautéed within a lemon, butter red bell pepper sauce.

Full Pan: \$285.00 | Half Pan: \$145

CARNE (MEAT)

VEAL PICCATA

Lightly breaded veal sautéed with capers, mushrooms, white wine, lemon and touch of bechamel.

Full Pan: \$300.00 | Half Pan: \$150.00

VEAL MARSALA

Lightly breaded veal sautéed with onions and mushrooms in a marsala wine sauce.

Full Pan: \$300.00 | Half Pan: \$150.00

FILET MIGNON

New York steak sautéed with mushrooms in a red wine, white truffle oil sauce or a gorgonzola sauce.

Full Pan: \$400.00 | Half Pan: \$200.00

SHARI'S HOMEMADE LASAGNA BOLOGNESE

Layered with a hearty meat sauce, mozzarella and parmesan cheese. Serves 15 full/Serves 8 half

Full Pan: \$375.00 | Half Pan: \$195

DESSERT (SERVES 10-12)

SHARI'S HOMEMADE TIRAMISU

Two layers of ladyfingers soaked in marsala and espresso then filled and topped with a light mascarpone whipped cream, then sprinkled with cocoa.

Full Pan Only: \$120.00

HOMEMADE CANNOLIS

Filled with chocolate chip filling then drizzled.

Full Pan: \$125.00 | Half Pan: \$62.50

NEW YORK CHEESECAKE

Served with raspberry or chocolate sauce.

Full Pan Only : \$200.00

LIMONCELLO MASCARPONE CREAM CAKE

Layered lemon cake with a layer of creamy limoncello mascarpone. Topped with white chocolate shavings.

Full Cake: \$75.00